

# Pink Afternoon Tea

By Chef Antony Hoyle

1 October – 21 November 2019 | 2:30pm to 6pm

10% of the proceeds will be channeled to the  
Pink Ribbon Wellness (L) Foundation



## PASTRIES

Mixed berries sponge cake  
Strawberry and vanilla macaron  
Red velvet and rose cupcake  
Red currant and white chocolate eclair  
Frosted berliner with vanilla custard  
Berry yoghurt cheesecake

## FINGER SANDWICHES

Chicken tikka with spice toast bread  
Thai cured salmon with sweet chili mayonnaise  
Roasted beef cannelloni stuffed with truffle eggplant caviar  
Beetroot salad with sour cream and quail egg

## WARM SCONES

Cranberry and rose  
Homemade strawberry jam, raspberry curd and clotted cream

RM 158 with free flow of hot beverages up to 2 hours  
or

RM 208 with a glass of Taittinger rose champagne and free  
flow of hot beverages up to 2 hours

*Please highlight any specific food allergies or intolerances to our  
colleagues before ordering.*

*We endeavour to source for local and sustainable ingredients whenever possible.  
Price is quoted in Malaysian Ringgit and inclusive of 10% service charge  
and 6% government tax.*